

KAROO SUMMER A LA CARTE DINNER MENU

Starters

- R45 - Chilled Minty Cucumber Soup (V)**
with a swirl of harissa flavoured yoghurt
Ask your waitron for a hot variety served with crisp bread
- R80 - Klein Karoo Springbok Carpaccio**
with rocket and parmesan wafer, drizzled with balsamic and olive reduction
- R60 - Traditional Cape Malay Curried Fish**
lightly curried hake, made with the authentic Cape Malay style, with salad garnish and homemade bread, served chilled
- R55 - Chickpea Spinach and Potato Fritter (V)**
with sweet chilli and garlic and mint mayo
- R70 - Cajun Chicken Salad**
warm marinated chicken, grilled bacon, croutons, cucumber, salad greens with coriander dressing
- R65 - Sweet Potato and Butternut Salad (V)**
roasted butternut with mixed seeds and salad greens, blue cheese and honey yoghurt dressing
- R60 - Ostrich Bobotie Spring Rolls**
served with pickled ginger, pineapple salsa and a soya sauce dip

Main Courses

- R175 - *Matured Beef Fillet**
250 gms of prime fillet with crushed pepper, grilled to your liking, served with potato wedges, draped with creamed brandy pepper sauce
- R165 - *Traditional Style Karoo Lamb Salt Rib**
Karoo lamb rib, salt cured by our Executive Chef and then grilled with his own barbecue basting, served with potato wedges and seasonal vegetables
- R125 - Pan Fried Line Fish**
with lemon caper and parsley butter with seasonal vegetables and basmati rice
- R145 - *Klein Karoo Springbok Pie**
slow cooked with juniper berries, red wine, herbs and spices and gently sealed with a phyllo pastry, served with sweet potato mash and caramel butternut



Main Courses (continued)

- R140 - *Slow-roasted Pork Belly**
with apple compote, herbed mashed potato and grain mustard gravy
- R160 - *Cape Malay Karoo Lamb Curry**
local Karoo lamb prepared with a Cape Malay influence, served with basmati rice and sambals
- R80 - Linguine or Fettuccini (V) – tossed with:**
Tomato and white wine sauce, mushroom spinach and feta with a dollop of basil pesto and parmesan cheese
OR
Broccoli, onion, peppers, marrow ribbons, lemon zest butter sauce
- R105 - Mushroom Risotto (V)**
with grilled vegetables, truffle oil and parmesan cheese
- R160 - *Grilled Karoo Lamb Cutlets**
with paprika potato wedges, seasonal vegetables and a rosemary jus
- R110 - Free-Range Chicken Roulade**
chicken breast filled with feta and spinach, bacon wrapped set on parmesan mash accompanied with a basil and tomato sauce

**A Signature dish of our Executive Chef, Derek Lowe | (V) - denotes a dish suitable for vegetarian diners*

Desserts & Cheese

- R45 - Rich Chocolate Mousse Terrine**
seasonal berries with Chantilly cream
- R40 - Milk Tart Crème Brûlée**
accompanied with almond biscuit
- R40 - *Lemon and Fennel Pudding**
with an orange syrup, served with yoghurt ice cream
- R40 - Lime and Vanilla Pannacotta**
granadilla coulis and seasonal fruits
- R40 - Summer Fruits**
infused with orange nectar and vanilla ice cream
- R95 - Klein Karoo Cheese Selection**
selected local cheeses served with nuts, seasonal fruit, fig preserve,

